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 NEWS  1          Web Page URLs for STN Seminar Schedule - N. America
 NEWS  2  Jan 25  BLAST(R) searching in REGISTRY available in STN on the Web
 NEWS  3  Jan 29  FSTA has been reloaded and moves to weekly updates
 NEWS  4  Feb 01  DKILIT now produced by FIZ Karlsruhe and has a new update
                  frequency
 NEWS  5  Feb 19  Access via Tymnet and SprintNet Eliminated Effective 3/31/02
 NEWS  6  Mar 08  Gene Names now available in BIOSIS
 NEWS  7  Mar 22  TOXLIT no longer available
 NEWS  8  Mar 22  TRCTHERMO no longer available
 NEWS  9  Mar 28  US Provisional Priorities searched with P in CA/CAplus
                  and USPATFULL
 NEWS 10  Mar 28  LIPINSKI/CALC added for property searching in REGISTRY
 NEWS 11  Apr 02  PAPERCHEM no longer available on STN.  Use PAPERCHEM2 instead.
 NEWS 12  Apr 08  "Ask CAS" for self-help around the clock
 NEWS 13  Apr 09  BEILSTEIN: Reload and Implementation of a New Subject Area
 NEWS 14  Apr 09  ZDB will be removed from STN
 NEWS 15  Apr 19  US Patent Applications available in IFICDB, IFIPAT, and IFIUDB

 NEWS EXPRESS  February 1 CURRENT WINDOWS VERSION IS V6.0d,
               CURRENT MACINTOSH VERSION IS V6.0a(ENG) AND V6.0Ja(JP),
               AND CURRENT DISCOVER FILE IS DATED 05 FEBRUARY 2002
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FILE 'HOME' ENTERED AT 10:59:22 ON 22 APR 2002

=> file fsta frosti
COST IN U.S. DOLLARS                                SINCE FILE      TOTAL
                                                       ENTRY    SESSION
FULL ESTIMATED COST                                     0.21       0.21
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FILE 'FSTA' ENTERED AT 10:59:34 ON 22 APR 2002
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FILE 'FROSTI' ENTERED AT 10:59:34 ON 22 APR 2002
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=> s milk#
L1 111892 MILK#

=> s transglutaminase#
L2 781 TRANSGLUTAMINASE#

=> s reducing agent#
L3 1304 REDUCING AGENT#

=> s l1 and l2 and l3
L4 0 L1 AND L2 AND L3

=> s glutathione or cysteine or glutamylcysteine or yeast or thiosulfuric or sulfurous or ascorbic or vitamin c or erythorbic or tocopherol# or lecithin#
L5 60201 GLUTATHIONE OR CYSTEINE OR GLUTAMYLCYSTEINE OR YEAST OR THIOSULFURIC OR SULFUROUS OR ASCORBIC OR VITAMIN C OR ERYTHORBIC OR TOCOPHEROL# OR LECITHIN#

=> s l1 and l2 and l5
L6 4 L1 AND L2 AND L5

=> d 1-4 all

L6 ANSWER 1 OF 4 FSTA COPYRIGHT 2002 IFIS
AN 1996(10):P0019 FSTA
TI Rheology of **milk** protein gels and protein-stabilized emulsion gels cross-linked with **transglutaminase**.
AU Dickinson, E.; Yamamoto, Y.
CS Procter Dep. of Food Sci., Univ. of Leeds, Leeds LS2 9JT, UK. E-mail E.Dickinson(a)leeds.ac.uk
SO Journal of Agricultural and Food Chemistry, (1996), 44 (6) 1371-1377, 33 ref.
ISSN: 0021-8561
DT Journal
LA English
AB Oscillatory shear measurements were used to investigate the rheological properties of enzymically cross-linked **milk** protein gels at neutral pH with and without emulsion droplets. A Ca.sup.2.sup.+-independent **transglutaminase** [protein-glutamine .gamma.-glutamyltransferase; EC 2.3.2.13] extracted from microorganisms [Streptoverticillium sp. no. 8112] was used as the enzyme source. Storage and loss moduli are presented for gels formed from enzyme-treated .beta.-lactoglobulin solutions (13 and 14 wt.% protein) and .beta.-lactoglobulin-stabilized emulsions (7-9 wt.% protein, 32.5 wt.% oil). The frequency dependence of the small-deformation elastic moduli of the enzyme-treated gels was weaker than for the equivalent heat-set .beta.-lactoglobulin gels (90.degree.C for 30 min), and the strain dependence of the elastic moduli of the enzyme-treated gels was of opposite sign to that of the heat-set gels at large deformations. Differences in rheological behaviour are consistent with a network consisting of permanent covalent cross-links for the enzyme-induced gels and predominantly physical cross-links for the heat-set gels. Thermal processing after enzyme treatment was effective in making a strong gel from either a .beta.-lactoglobulin solution or a .beta.-lactoglobulin-stabilized emulsion. **Lecithin** addition to the

.beta.-lactoglobulin-stabilized emulsion gel before enzyme treatment improved gel strength arising from **lecithin**-protein complexation. When .beta.-lactoglobulin was replaced with sodium caseinate, the rate and extent of enzyme-induced cross-linking increased substantially.

CC P (Milk and Dairy Products)

CT GELS; LACTOGLOBULINS; PHYSICAL PROPERTIES; PROTEINS; RHEOLOGICAL PROPERTIES; Nb -LACTOGLOBULIN

L6 ANSWER 2 OF 4 FROSTI COPYRIGHT 2002 LFRA

AN 550365 FROSTI

TI Fatitutes!

AU Ahmad J.

SO Food Science and Technology Today, 2000, (September), 14 (3), 126-133 (87 ref.)
Published by: IFST Address: 5 Cambridge Court, 210 Shepherd's Bush Road, London, W6 7NJ, UK Telephone: +44 (20) 7603 6316 or 6317 Fax: +44 (20) 7603 6317 Web: www.ifst.org
ISSN: 0950-9623

DT Journal

LA English

AB Reduction of fat intake is seen as key to improving nutrition and reducing obesity, but no single ingredient can replace natural fats in all applications. This paper briefly reviews the nutritional and functional properties of a range of fat replacers and substitutes, including inulin, konjac, rice starch, maltodextrins, high-fructose corn syrup, **yeast** solids, **milk** whey proteins (Simplesse, Dairy Lo), **transglutaminase**-modified casein, sucrose polyester, titanium dioxide, modified starches (Stellar, Oatrim), microcrystalline cellulose (Avicel, Novagel), fibre gels, hydrocolloids, fruit-based fat replacers, propoxylated glycerine, Caprenin, structured triacylglycerols (Salatrim, Appetize) and olestra. The structure, results of clinical studies and functional properties of olestra are discussed in greater detail.

SH ADDITIVES

CT FAT SUBSTITUTES; FUNCTIONAL PROPERTIES; NUTRITIONAL VALUE; OLESTRA; REVIEW; TYPES

DED 25 Apr 2001

L6 ANSWER 3 OF 4 FROSTI COPYRIGHT 2002 LFRA

AN 436964 FROSTI

TI Rheology of protein gels and protein-stabilized emulsion gels cross-linked with **transglutaminase**.

AU Yamamoto Y.; Dickinson E.

SO Food colloids - proteins, lipids and polysaccharides: proceedings of a conference, Ystad, April 1996., Published by: RSC, Cambridge, 1997, 326-334 (23 ref.)
Dickinson E.; Bergenstahl B.
ISBN: 0-85404-776-X

DT Conference Article

LA English

AB Although heat treatment is usually employed for the gelation of **milk** proteins (heating causes denaturation of the protein and hence non-covalent cross-linking), enzymic cross-linking can also be used. **Transglutaminase** is one enzyme that catalyses the gelation of **milk** proteins (to produce covalent cross-linking). In this study, the viscoelastic properties of protein gels and protein-stabilized emulsion gels cross-linked with calcium-independent **transglutaminase** or cross-linked by heat treatment were compared. Consideration is given to the strengths of enzyme gels, heat-set gels and emulsion gels; thermal gelation after enzyme treatment; and the effects of **lecithin** on viscoelastic properties of emulsion gels.

SH PPOTEINS
CT CFOSS LINKING; EMULSIONS; GELATION; GELS; HEATING; **LECITHIN**; PFOTEIN GELS; PROTEIN STABILIZED EMULSION GELS; **TRANSGLUTAMINASE** ; VISCOELASTIC PROPERTIES
DED 5 Jun 1997

L5 ANSWER 4 OF 4 FROSTI COPYRIGHT 2002 LFRA
AN 414308 FROSTI
TI Rheology of **milk** protein gels and protein-stabilized emulsion gels cross-linked with **transglutaminase**.
AU Dickinson E.; Yamamoto Y.
SO Journal of Agricultural and Food Chemistry, 1996, 44 (6), 1371-1377 (33 ref.)
DT Journal
LA English
SL English
AB **Milk** protein gels are traditionally formed by treating casein with acid or proteolytic enzymes or by thermal denaturation of whey proteins. They can be produced by enzymically cross-linking the protein molecules. Oscillatory shear measurements of emulsion gels cross-linked using calcium-independent **transglutaminase** with beta-lactoglobulin or sodium caseinate as the protein emulsifier are reported. The effects of heat treatment following enzyme-induced gelation of beta-lactoglobulin systems and **lecithin** addition to the beta-lactoglobulin-stabilised emulsion prior to the enzyme treatment were studied. The frequency dependence of the small-deformation elastic moduli of the enzyme-treated gels was weaker than for the equivalent heat-set beta-lactoglobulin gels and the strain dependence of the elastic moduli was of the opposite sign. Thermal processing after enzyme treatment led to the formation of a strong gel. **Lecithin** addition before enzyme treatment had a positive effect on the gel strength. The extent and rate of gelation were greater for sodium caseinate systems than for beta-lactoglobulin gels.
SH PROTEINS
CT BETA; BETA LACTOGLOBULIN; CROSS LINKING; EMULSIONS; ENZYMES; GELS; LACTOGLOBULIN; **MILK**; **MILK** GELS; **MILK** PROTEIN; **MILK** PROTEINS; PROPERTIES; PROTEIN GELS; PROTEINS; RHEOLOGICAL; PHEOLOGICAL PROPERTIES; **TRANSGLUTAMINASE**
DED 7 Aug 1996

=> file uspatall

COST IN U.S. DOLLARS	SINCE FILE ENTRY	TOTAL SESSION
FULL ESTIMATED COST	8.10	8.31

FILE 'USPATFULL' ENTERED AT 11:02:09 ON 22 APR 2002
CA INDEXING COPYRIGHT (C) 2002 AMERICAN CHEMICAL SOCIETY (ACS)

FILE 'USPAT2' ENTERED AT 11:02:09 ON 22 APR 2002
CA INDEXING COPYRIGHT (C) 2002 AMERICAN CHEMICAL SOCIETY (ACS)

=> d his

(FILE 'HOME' ENTERED AT 10:59:22 ON 22 APR 2002)

FILE 'FSTA, FROSTI' ENTERED AT 10:59:34 ON 22 APR 2002

L1	111892	S	MILK#
L2	781	S	TRANSGLUTAMINASE#
L3	1304	S	REDUCING AGENT#
L4	0	S	L1 AND L2 AND L3
L5	60201	S	GLUTATHIONE OR CYSTEINE OR GLUTAMYLCYSTEINE OR YEAST OR THIOS

```
L6             4 S L1 AND L2 AND L5

     FILE 'USPATFULL, USPAT2' ENTERED AT 11:02:09 ON 22 APR 2002

=> s l6
L7          133 L6

=> s milk#/clm
L8         5200 MILK#/CLM

=> s l7 and l8
L9           18 L7 AND L8

=> d 1-18

L9   ANSWER 1 OF 18  USPATFULL
AN     2002:32204  USPATFULL
TI     Purification of fibrinogen from fluids by precipitation and hydrophoic
       chromatography
IN     McCreath, Graham, Edinburgh, UNITED KINGDOM
       Michael, Udell N., Edinburgh, UNITED KINGDOM
PI     US 2002019025      A1   20020214
AI     US 2001-814371     A1   20010322 (9)
RLI    Continuation of Ser. No. WO 1999-GB3193, filed on 24 Sep 1999, UNKNOWN
PRAI   GB 1998-20847       19980924
       GB 1998-20848       19980924
       GB 1998-20845       19980924
       US 1998-103319P     19981007 (60)
       US 1998-103321P     19981007 (60)
DT     Utility
FS     APPLICATION
LN.CNT 1322
INCL   INCLM: 435/068.100
       INCLS: 800/007.000; 530/350.000
NCL    NCLM:  435/068.100
       NCLS:  800/007.000; 530/350.000
IC     [7]
       ICM: C12P021-06
       ICS: C12N009-64; C07K017-00; C12P021-00; C07K001-00
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9   ANSWER 2 OF 18  USPATFULL
AN     2002:12275  USPATFULL
TI     Isolated cathepsin L type cysteine proteases and reducing
       intercorneocyte cohesion/promoting desquamation therewith
IN     Bernard, Dominique, Paris, FRANCE
       Kermici, Michel, Paris, FRANCE
       Bernard-Bourboulon, Marie-Alix, Noisy Le Sec, FRANCE
PI     US 2002006654      A1   20020117
AI     US 2001-884953     A1   20010621 (9)
RLI    Division of Ser. No. US 1998-143446, filed on 28 Aug 1998, GRANTED, Pat.
       No. US 6274364
PRAI   FR 1997-10818       19970829
DT     Utility
FS     APPLICATION
LN.CNT 899
INCL   INCLM: 435/212.000
       INCLS: 424/094.650; 530/388.260; 424/401.000
NCL    NCLM:  435/212.000
       NCLS:  424/094.650; 530/388.260; 424/401.000
IC     [7]
       ICM: A61K038-46
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ICS: C12N009-48
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWER 3 OF 18 USPATFULL
AN 2001:194125 USPATFULL
TI Method for diagnosing immunologic food sensitivity
IN Fine, Kenneth D., Dallas, TX, United States
PI US 2001036639 A1 20011101
AI US 2001-798557 A1 20010302 (9)
PRAI US 2000-189668P 20000315 (60)
US 2000-224470P 20000810 (60)
DT Utility
FS APPLICATION
LN.CNT 1044
INCL INCLM: 435/007.100
NCL NCLM: 435/007.100
IC [7]
ICM: G01N033-53
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWER 4 OF 18 USPATFULL
AN 2001:107476 USPATFULL
TI Process for making cheese
IN Budtz, Peter, Frederiksberg, Denmark
PA Novozymes A/S Patents, Bagsvaerd, Denmark (non-U.S. corporation)
PI US 6258390 B1 20010710
AI US 1997-990884 19971215 (8)
RLI Continuation of Ser. No. WO 1996-DK279, filed on 25 Jun 1996
PRAI DK 1995-764 19950630
WO 1996-DK279 19960625
DT Utility
FS GRANTED
LN.CNT 452
INCL INCLM: 426/036.000
INCLS: 426/034.000; 426/038.000; 426/039.000; 426/582.000
NCL NCLM: 426/036.000
NCLS: 426/034.000; 426/038.000; 426/039.000; 426/582.000
IC [7]
ICM: A23C009-12
EXF 426/34; 426/36; 426/38; 426/39; 426/40; 426/42; 426/43; 426/52; 426/580; 426/582

L9 ANSWER 5 OF 18 USPATFULL
AN 2001:36957 USPATFULL
TI Polypeptide with reduced respiratory allergenicity
IN Olsen, Arne Agerlin, Virum, Denmark
Hansen, Lars Bo, Herlev, Denmark
Beck, Thomas Christian, Birker.o slashed.d, Denmark
PA Novo Nordisk A/S, Bagsvaerd, Denmark (non-U.S. corporation)
PI US 6201110 B1 20010313
AI US 2000-610751 20000706 (9)
RLI Continuation of Ser. No. US 1999-405311, filed on 20 Sep 1999, now patented, Pat. No. US 6114509 Continuation of Ser. No. US 1998-150891, filed on 10 Sep 1998, now patented, Pat. No. US 5981718 Continuation of Ser. No. US 1997-836293, filed on 12 May 1997, now patented, Pat. No. US 5856451 Continuation of Ser. No. WO 1994-DK9500497, filed on 7 Dec 1994
PRAI DK 1994-1395 19941207
DK 1994-1396 19941207
DK 1994-1397 19941207
DK 1994-1398 19941207
DK 1994-1399 19941207
DK 1994-1400 19941207

PRAI DK 1994-1401 19941207
DT Utility
FS Granted
LN.CNT 2239
INCL INCLM: 530/402.000
INCLS: 530/350.000; 530/403.000; 435/189.000; 435/190.000
NCL NCLM: 530/402.000
NCLS: 435/189.000; 435/190.000; 530/350.000; 530/403.000
IC [7]
ICM: C07K001-10
EXF 530/402; 530/350; 530/403; 435/189; 435/190
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWER 6 OF 18 USPATFULL
AN 2001:25644 USPATFULL
TI Microbial **transglutaminases**, their production and use
IN Bech, Lisbeth, Hiller.o slashed.d, Denmark
N.o slashed.rrevang, Iben Angelica, Aller.o slashed.d, Denmark
Halkier, Torben, Birker.o slashed.d, Denmark
Rasmussen, Grethe, K.o slashed.benhavn, Denmark
Schafer, Thomas, Farum, Germany, Federal Republic of
Andersen, Jens T.o slashed.nne, N.ae butted.rum, Denmark
PA Novo Nordisk A/S, Bagsvaerd, Denmark (non-U.S. corporation)
PI US 6190879 B1 20010220
AI US 1999-294565 19990420 (9)
RLI Continuation of Ser. No. US 1997-793426, filed on 25 Feb 1997, now patented, Pat. No. US 6100053
PRAI DK 1994-990 19940826
DK 1995-947 19950824
DT Utility
FS Granted
LN.CNT 1939
INCL INCLM: 435/068.100
INCLS: 435/072.100; 435/193.000; 426/573.000
NCL NCLM: 435/068.100
NCLS: 426/573.000; 435/071.200; 435/193.000
IC [7]
ICM: C12P021-06
ICS: C12N009-10; A23G001-05
EXF 435/68.1; 435/71.2; 435/193; 435/227; 426/573
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWER 7 OF 18 USPATFULL
AN 2001:25490 USPATFULL
TI Infant formula
IN Sawatzki, Gunther, Munzenberg, Germany, Federal Republic of
Bohm, Gunther, Echzell, Germany, Federal Republic of
Georgi, Gilda, Friedrichsdorf, Germany, Federal Republic of
Schweikhardt, Friedrich, Friedrichsdorf, Germany, Federal Republic of
PA N.V. Nutricia, Zoetermeer, Netherlands (non-U.S. corporation)
PI US 6190724 B1 20010220
AI US 1999-401611 19990922 (9)
RLI Continuation of Ser. No. US 233, now abandoned
PRAI DE 1995-19529149 19950808
DE 1995-19536417 19950929
DT Utility
FS Granted
LN.CNT 387
INCL INCLM: 426/656.000
INCLS: 426/580.000; 426/801.000
NCL NCLM: 426/656.000
NCLS: 426/580.000; 426/801.000

IC [7]
ICM: A23L001-305
ICS: A23J003-08
EXF 530/402; 530/350; 530/300; 426/580; 426/587; 426/656; 426/657; 426/801; 426/583; 426/330; 426/330.2; 426/334; 514/2; 514/21
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWER 8 OF 18 USPATFULL
AN 2000:109393 USPATFULL
TI Process for obtaining a modified cereal flour
IN Yamazaki, Katsutoshi, Kawasaki, Japan
Soeda, Takahiko, Kawasaki, Japan
PA Ajinomoto Co., Inc., Tokyo, Japan (non-U.S. corporation)
PI US 6106887 20000822
AI US 1997-977575 19971125 (8)
PRAI JP 1996-317869 19961128
DT Utility
FS Granted
LN.CNT 764
INCL INCLM: 426/622.000
INCLS: 426/020.000; 426/061.000; 426/549.000
NCL NCLM: 426/622.000
NCLS: 426/020.000; 426/061.000; 426/549.000
IC [7]
ICM: A21D002-00
EXF 426/622; 426/20; 426/61; 426/62; 426/63; 426/64; 426/549; 426/94
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWER 9 OF 18 USPATFULL
AN 2000:61225 USPATFULL
TI Process for producing chocolate
IN Yamazaki, Katsutoshi, Kawasaki, Japan
Soeda, Takahiko, Kawasaki, Japan
PA Ajinomoto Co., Inc., Tokyo, Japan (non-U.S. corporation)
PI US 6063408 20000516
AI US 1997-838815 19970410 (8)
PRAI JP 1996-88322 19960410
JP 1997-33989 19970218
DT Utility
FS Granted
LN.CNT 488
INCL INCLM: 426/045.000
INCLS: 426/052.000; 426/601.000; 426/656.000; 426/660.000
NCL NCLM: 426/045.000
NCLS: 426/052.000; 426/601.000; 426/656.000; 426/660.000
IC [7]
ICM: A23G001-00
EXF 426/45; 426/52; 426/601; 426/656; 426/660

L9 ANSWER 10 OF 18 USPATFULL
AN 2000:24495 USPATFULL
TI Stabilized **transglutaminase** and enzyme preparation containing the same
IN Soeda, Takahiko, Kawasaki, Japan
Hondo, Keiko, Kawasaki, Japan
Kuhara, Chiho, Kawasaki, Japan
PA Ajinomoto Co., Inc., Tokyo, Japan (non-U.S. corporation)
PI US 6030821 20000229
WO 9611264 19960418
AI US 1996-652552 19960725 (8)
WO 1995-JP2076 19951011
19960725 PCT 371 date

19960725 PCT 102(e) date
PRAI JP 1994-245211 19941011
DT Utility
FS Granted
LN.CNT 568
INCL INCLM: 435/188.000
INCLS: 435/193.000; 426/020.000
NCL NCLM: 435/188.000
NCLS: 426/020.000; 435/193.000
IC [7]
ICM: C12N009-00
EXF 435/193; 426/188; 426/20
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWER 11 OF 18 USPATFULL
AN 1999:142125 USPATFULL
TI Polypeptide with reduced allergenicity
IN Olsen, Arne Agerlin, Virum, Denmark
Hansen, Lars Bo, Herlev, Denmark
Beck, Thomas Christian, Birker.o slashed.d, Denmark
PA Novo Nordisk A/S, Bagsvaerd, Denmark (non-U.S. corporation)
PI US 5981718 19991109
AI US 1998-150891 19980910 (9)
RLI Continuation of Ser. No. US 1997-836293, filed on 12 May 1997, now patented, Pat. No. US 5856451 which is a continuation of Ser. No. WO 1995-DK497, filed on 7 Dec 1995
PRAI DK 1994-1395 19941207
DK 1994-1396 19941207
DK 1994-1397 19941207
DK 1994-1398 19941207
DK 1994-1399 19941207
DK 1994-1400 19941207
DK 1994-1401 19941207
DT Utility
FS Granted
LN.CNT 2257
INCL INCLM: 530/402.000
INCLS: 530/350.000; 530/403.000; 435/189.000; 435/193.000
NCL NCLM: 530/402.000
NCLS: 435/189.000; 435/193.000; 530/350.000; 530/403.000
IC [6]
ICM: C07K001-10
EXF 530/402; 530/350; 530/403; 435/189; 435/193
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWER 12 OF 18 USPATFULL
AN 1999:1779 USPATFULL
TI Method for reducing respiratory allergenicity
IN Olsen, Arne Agerlin, Virum, Denmark
Hansen, Lars Bo, Herlev, Denmark
Beck, Thomas Christian, Birker.o slashed.d, Denmark
PA Novo Nordisk A/S, Bagsvaerd, Denmark (non-U.S. corporation)
PI US 5856451 19990105
WO 9617929 19960613
AI US 1997-836293 19970512 (8)
WO 1995-DK497 19951207
19970512 PCT 371 date
19970512 PCT 102(e) date
PRAI DK 1994-1395 19941207
DK 1994-1396 19941207
DK 1994-1397 19941207
DK 1994-1398 19941207

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       DK 1994-1399          19941207
       DK 1994-1400          19941207
       DK 1994-1401          19941207
DT     Utility
FS     Granted
LN.CNT 2323
INCL   INCLM: 530/402.000
       INCLS: 530/350.000; 530/403.000; 435/189.000; 435/193.000
NCL    NCLM:  530/402.000
       NCLS:  435/189.000; 435/193.000; 530/350.000; 530/403.000
IC     [6]
       ICM: C07K001-10
EXF    530/350; 530/402; 530/403; 435/189; 435/193
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9   ANSWER 13 OF 18  USPATFULL
AN     1998:4271  USPATFULL
TI     Process of preparing a spread
IN     Andersen, Lars Peter, Klampenborg, Denmark
PA     Novo Nordisk A/S, Bagsvaerd, Denmark (non-U.S. corporation)
PI     US 5707668                19980113
       WO 9608156  19960321
AI     US 1997-776935            19970212 (8)
       WO 1995-DK370             19950915
                                 19970212  PCT 371 date
                                 19970212  PCT 102(e) date
PRAI   DK 1994-1071          19940916
DT     Utility
FS     Granted
LN.CNT 550
INCL   INCLM: 426/042.000
       INCLS: 426/603.000
NCL    NCLM:  426/042.000
       NCLS:  426/603.000
IC     [6]
       ICM: A23D007-00
EXF    426/34; 426/41; 426/42; 426/43; 426/603; 426/602

L9   ANSWER 14 OF 18  USPATFULL
AN     97:73319  USPATFULL
TI     Process for producing bound-formed food
IN     Soeda, Takahiko, Kawasaki, Japan
       Yamazaki, Katsutoshi, Kawasaki, Japan
       Sakaguchi, Shoji, Kawasaki, Japan
       Ishii, Chiho, Kawasaki, Japan
       Hondou, Keiko, Kawasaki, Japan
PA     Ajinomoto Co., Inc., Tokyo, Japan (non-U.S. corporation)
PI     US 5658605                19970819
AI     US 1995-563623            19951128 (8)
RLI    Division of Ser. No. US 1995-443388, filed on 17 May 1995, now patented,
       Pat. No. US 5518742 which is a continuation of Ser. No. US 1993-69119,
       filed on 28 May 1993, now abandoned
PRAI   JP 1992-141693       19920602
       JP 1993-19541        19930205
DT     Utility
FS     Granted
LN.CNT 1451
INCL   INCLM: 426/007.000
       INCLS: 426/018.000; 426/032.000; 426/034.000; 426/049.000; 426/055.000;
              426/056.000; 426/652.000
NCL    NCLM:  426/007.000
       NCLS:  426/018.000; 426/032.000; 426/034.000; 426/049.000; 426/055.000;
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426/056.000; 426/652.000
IC [6]
ICM: A23L001-317
ICS: A23J003-04; A23J003-10; A23J003-32
EXF 426/7; 426/42; 426/56; 426/59; 426/63; 426/574; 426/652; 426/802; 426/18; 426/32; 426/34; 426/44; 426/47; 426/49; 426/52; 426/55
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWER 15 OF 18 USPATFULL
AN 96:43399 USPATFULL
TI Enzyme preparation for producing bound-formed food
IN Soeda, Takahiko, Kawasaki, Japan
Yamazaki, Katsutoshi, Kawasaki, Japan
Sakaguchi, Shoji, Kawasaki, Japan
Ishii, Chiho, Kawasaki, Japan
Hondou, Keiko, Kawasaki, Japan
PA Ajinomoto Co., Inc., Tokyo, Japan (non-U.S. corporation)
PI US 5518742 19960521
AI US 1995-443388 19950517 (8)
RLI Continuation of Ser. No. US 1993-69119, filed on 28 May 1993, now abandoned
PRAI JP 1992-141693 19920602
JP 1993-18541 19930205
DT Utility
FS Granted
LN.CNT 1406
INCL INCLM: 426/063.000
INCLS: 426/574.000; 426/652.000; 426/802.000; 426/059.000
NCL NCLM: 426/063.000
NCLS: 426/059.000; 426/574.000; 426/652.000; 426/802.000
IC [6]
ICM: A23L001-317
ICS: A23J003-04; A23J003-10; A23J003-34
EXF 426/7; 426/42; 426/56; 426/59; 426/63; 426/574; 426/652; 426/802
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWER 16 OF 18 USPATFULL
AN 94:62241 USPATFULL
TI Hydrophobic protein microparticles
IN Stark, Leonard E., Naperville, IL, United States
Gross, Akiva T., Newton, MA, United States
PA Opta Food Ingredients, Inc., Bedford, MA, United States (U.S. corporation)
PI US 5330778 19940719
AI US 1992-934033 19920824 (7)
RLI Continuation of Ser. No. US 1991-702828, filed on 20 May 1991, now patented, Pat. No. US 5145702 which is a division of Ser. No. US 1989-403111, filed on 1 Sep 1989, now patented, Pat. No. US 5021248 which is a continuation-in-part of Ser. No. US 1988-246435, filed on 19 Sep 1988, now abandoned
DT Utility
FS Granted
LN.CNT 1297
INCL INCLM: 426/531.000
INCLS: 426/656.000; 426/804.000
NCL NCLM: 426/531.000
NCLS: 426/656.000; 426/804.000
IC [5]
ICM: A23J001-12
ICS: C08H001-00
EXF 426/96; 426/531; 426/656; 426/804; 426/98
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWER 17 OF 18 USPATFULL
AN 91:82058 USPATFULL
TI Process of preparing shelf-stable "tofu" at normal temperature for long term
IN Nonaka, Masahiko, Kawasaki, Japan
Soeda, Takahiko, Kawasaki, Japan
Yamagiwa, Keiko, Kawasaki, Japan
Kowata, Hiroko, Kawasaki, Japan
Motogi, Masao, Kawasaki, Japan
Toiguchi, Seiichiro, Kawasaki, Japan
PA Ajinomoto Co., Inc., Tokyo, Japan (non-U.S. corporation)
PI US 5055320 19911008
AI US 1989-401831 19890901 (7)
PRAI JP 1988-219703 19880902
DT Utility
FS Granted
LN.CNT 608
INCL INCLM: 426/046.000
INCLS: 426/052.000; 426/061.000; 426/573.000; 426/634.000
NCL NCLM: 426/046.000
NCLS: 426/052.000; 426/061.000; 426/573.000; 426/634.000
IC [5]
ICM: A23L001-20
EXF 426/46; 426/52; 426/61; 426/63; 426/573; 426/634; 426/392; 426/521
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWER 18 OF 18 USPATFULL
AN 91:44558 USPATFULL
TI Hydrophobic protein microparticles and preparation thereof
IN Stark, Leonard E., Naperville, IL, United States
Gross, Akiva T., Newton, MA, United States
PA Enzytech, Inc., Cambridge, MA, United States (U.S. corporation)
PI US 5021248 19910604
AI US 1989-403111 19890901 (7)
RLI Continuation-in-part of Ser. No. US 1988-246435, filed on 19 Sep 1988, now abandoned
DT Utility
FS Granted
LN.CNT 1452
INCL INCLM: 426/096.000
INCLS: 106/149.000; 426/531.000; 426/656.000; 426/804.000; 530/373.000
NCL NCLM: 426/096.000
NCLS: 106/161.100; 426/531.000; 426/656.000; 426/804.000; 427/213.300; 428/402.200; 530/373.000
IC [5]
ICM: A23J001-12
ICS: C08H001-00
EXF 426/96; 426/98; 426/531; 426/656; 426/804; 106/149; 530/373
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L9 ANSWER 1 OF 18 USPATFULL
AB The present invention provides a method for the part purification of fibrinogen from **milk**, the method comprising the transfer of protease enzyme which is present in the **milk**, into the whey phase with the removal or partition if fibrinogen into another phase of the **milk**. The present invention also provides a method for obtaining fibrinogen from a fluid, the method comprising: a) contacting the fluid with a hydrophobic interaction chromatography resin under conditions where the fibrinogen binds to the resin; and b) removing the bound protein by means of elution.

L9 ANSWER 2 OF 18 USPATFULL
AB Isolated, substantially pure natural or synthetic polypeptides comprising cathepsin L type **cysteine** proteases, or polypeptide fragments or polypeptide admixtures obtained via proteolysis thereof, are useful for reducing intercorneocyte cohesion and, thus, for promoting desquamation.

L9 ANSWER 3 OF 18 USPATFULL
AB The invention includes novel methodology for diagnosing immunologic food or drug sensitivities. A method for diagnosing food sensitivities includes using diagnoses of other related disorders as indicators in the diagnosis of the food sensitivity. Additionally, failure to respond to or a relapse after treatment for microscopic colitis with bismuth subsalicylate is disclosed as being a further indicator in the diagnosis of immunologic food sensitivity. Finally, the presence of certain HLA-DQ alleles, particularly HLA-DQ1,1; -DQ1,3; -DQ1,7; -DQ1,8; and -DQ1,9 as indicators in diagnosing immunologic food sensitivity is also disclosed by the invention. A method for food sensitivity panel testing (for sensitivities other than gluten sensitivity) by detecting IgA antibodies in serum is also disclosed. A method for testing stool samples for the presence of particular antibodies is also disclosed for diagnosing immunologic food sensitivities. These methods of diagnosis may be used alone or in combination to further enhance accuracy of diagnosis.

L9 ANSWER 4 OF 18 USPATFULL
AB A process for making cheese including: a) adding to cheesemilk a **transglutaminase**, incubating for a suitable period, b) incubating with a rennet so as to cause clotting, and c) separating whey from the coagulate, and d) processing the coagulate into cheese. Cheese products produced by said process are contemplated and to the use of **transglutaminase** for maintaining proteins in the cheese material during a conventional cheese-making process.

L9 ANSWER 5 OF 18 USPATFULL
AB The invention relates to modified polypeptides with reduced respiratory allergenicity comprising a parent polypeptide with a molecular weight from between 10 kDa and 100 kDa conjugated to a polymer with a molecular weight (M.sub.r) in the range of 1 kDa and 60 kDa. The modified polypeptide are produced using a process including the step of conjugating from 1 to 30 polymer molecules with the parent polypeptide. Further the invention relates to compositions comprising said polypeptides and further ingredients normally used in e.g. detergents, including dishwashing detergents and soap bars, household article, agrochemicals, personal care products, cosmetics, toiletries, oral and dermal pharmaceuticals, composition for treating textiles, and compositions used for manufacturing food and feed. Finally the invention is directed to uses of polypeptides with reduced allergenicity or compositions thereof for reducing the allergenicity of products for a vast number of industrial applications.

L9 ANSWER 6 OF 18 USPATFULL
AB A method for identifying a **transglutaminase**-producing microorganism based on a selective assay is disclosed.

L9 ANSWER 7 OF 18 USPATFULL
AB A protein composition and a baby food (infant formula) containing this are provided. The protein composition is characterised in that it contains at least 15 wt % (based on the total amount of the proteins) modified proteins, the course of whose digestion is slowed compared to the unmodified, normal proteins serving as starting materials. Such a protein composition and a baby food containing this create just as good metabolic conditions for the normal development of a child as feeding with human **milk** proteins.

L9 ANSWER 8 OF 18 USPATFULL
AB A method for modifying cereal flour by treating it with **transglutaminase** during the process of milling cereal flour, as well as processed foods containing the modified cereal-flour, such as noodles, breads, pastries.

L9 ANSWER 9 OF 18 USPATFULL
AB A process is provided for producing a chocolate having improved stability, and which is effective for preventing blooming, particularly fat blooming, the process involving kneading a chocolate starting material with a **transglutaminase** to effect reaction of the **transglutaminase** with the starting material.

L9 ANSWER 10 OF 18 USPATFULL
AB This invention relates to stabilized **transglutaminase** which is obtained by drying a solution containing **transglutaminase** and a protein material and to a **transglutaminase** enzyme preparation that contains the stabilized **transglutaminase** as an active ingredient, wherein a partial protein hydrolysate is preferred as the protein material.

L9 ANSWER 11 OF 18 USPATFULL
AB The invention relates to modified polypeptides with reduced allergenicity comprising a parent polypeptide with a molecular weight from between 10 kDa and 100 kDa conjugated to a polymer with a molecular weight (M.sub.r) in the range of 1 kDa and 60 kDa. The modified polypeptide are produced using a process including the step of conjugating from 1 to 30 polymer molecules with the parent polypeptide. Further the invention relates to compositions comprising said polypeptides and fruther ingredients normally used in e.g. detergents, including dishwashing detergents and soap bars, household article, agrochemicals, personal care products, cosmetics, toiletries, oral and dermal pharmaceuticals, composition for treating textiles, and compositions used for manufacturing food and feed. Finally the invention is directed to uses of polypeptides with reduced allergenicity or compositions thereof for reducing the allergenicity of products for a vast number of industrial applications.

L9 ANSWER 12 OF 18 USPATFULL
AB The invention relates to modified polypeptides with reduced allergenicity comprising a parent polypeptide with a molecular weight from between 10 kDa and 100 kDa conjugated to a polymer with a molecular weight (M.sub.r) in the range of 1 kDa and 60 kDa. The modified polypeptide are produced using a process including the step of conjugating from 1 to 30 polymer molecules with the parent polypeptide. Further the invention relates to compositions comprising said polypeptides and further ingredients normally used in e.g. detergents, including dishwashing detergents and soap bars, household article,

agrochemicals, personal care products, cosmetics, toiletries, oral and dermal pharmaceuticals, composition for treating textiles, and compositions used for manufacturing food and feed. Finally the invention is directed to uses of polypeptides with reduced allergenicity or compositions thereof for reducing the allergenicity of productsfor a vast number of industrial applications.

L9 ANSWER 13 OF 18 USPATFULL

AB The present invention relates to a process of preparing a spread and the use of an enzyme in the production of a spread. The process of preparing a spread includes the following steps: a) the aqueous phase, which includes protein, is treated with an enzyme capable of enhancing the viscosity of the aqueous phase, b) the pH-value is adjusted to 4.8 to 6.0, c) the aqueous phase or emulsion is heated to between 60.degree. C. and 100.degree. C. for a period of time, d) the aqueous phase or the emulsion is tempered to a temperature between 30.degree. C. and 50.degree. C., e) the tempered aqueous phase is mixed with the fat phase and tempered to between 30.degree. C. and 50.degree. C. until an emulsion is formed, f) the emulsion is crystallized to form a spread. The steps in the process may be performed in the sequence steps a), b), c), d) e), f) or a), b), d), e), c), d), f).

L9 ANSWER 14 OF 18 USPATFULL

AB A process for the preparation of bound-formed food comprising adding **transglutaminase**, a casein and an edible surface active agent, to a raw food material. The resulting bound-formed foods have excellent taste and savor.

L9 ANSWER 15 OF 18 USPATFULL

AB An enzyme preparation for bound-formed food use which comprises **transglutaminase**, a casein and an edible surface active agent. The enzyme preparation strongly binds raw food materials, and the resulting bound-formed foods have an excellent taste and savor.

L9 ANSWER 16 OF 18 USPATFULL

AB Water-dispersible microparticles of hydrophobic, water-insoluble, non-denatured protein, and method for preparing a suspension of these microparticles by the controlled precipitation of the protein, is described. The suspension can be used as a substitute for most dietary fats, or to encapsulate selected molecules. The water-insoluble proteins used in the process can be chemically or enzymatically modified to enhance the properties of the microparticles.

L9 ANSWER 17 OF 18 USPATFULL

AB Shelf stable soybean curd which is stable for extended periods of time is prepared by reacting soy **milk** with a solidifying agent and a **transglutaminase**, which is not dependent on Ca.sup.+2 ions and which is capable of catalyzing the acyl rearrangement of .gamma.-carboxyamide in the glutamine residue of a peptide chain at a temperature not higher than 80.degree. C. to prepare a soybean curd, packing the thus prepared soybean curd in a heat-resistant container, and retorting the packaged soybean curd.

L9 ANSWER 18 OF 18 USPATFULL

AB Water-dispersible microparticles of hydrophobic, water-insoluble, non-denatured protein, and method for preparing a suspension of these microparticles by the controlled precipitation of the protein, is described. The suspension can be used as a substitute for most dietary fats, or to encapsulate selected molecules. The water-insoluble proteins used in the process can be chemically or enzymatically modified to enhance the properties of the microparticles.